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low molecular weight components as present in natural extracts for ursolic acid and oleanolic acid, and wherein the blend contains 1-99 wt % of one or more components selected from mono-, di- and triglycerides as the glyceride.

A2
Sub B6

3. (Amended) Blend according to claim 1 or 2 wherein the blend contains 5 to 80 wt % of one or more components selected from mono-, di-, and triglycerides as the glyceride.

4. (Amended) Blend according to claim 3 wherein the glyceride part displays a solid fat content measured by NMR-pulse on a non-stabilised fat at the temperature indicated of :

5 to 90 at 5°C

2 to 80 at 20°C and

less than 15 at 35°C.

5. (Amended) Blend according to claim 4 wherein the blend comprises components A, B and C, wherein:

A = the composition of claims 1 or 2

B = a solid fat with an N20 of more than 20 and

C = a fat having at least 40 wt % of fatty acids with 18 C-atoms and having one to three double bonds

A being present in amounts of more than 0.1 wt %,

A2
cont. B being present in amounts of 8 to 90 wt % and
C being present in amounts of 0 to 85 wt %.

A3 Sub B8 10. (Amended) Food products with a fat phase comprising at least partly the
blend according to claim 1.

Sub B10 12. (Amended) Food products according to claim 10 or 11 wherein the food
product comprises 10 to 90 wt % of a continuous fat phase.

13. (Amended) Food supplements comprising the blend according to claim 1 in
encapsulated form.

Add the following claims:

A5 Sub B12 17. (New) Blend according to claim 1 wherein the weight ratio of ursolic acid
to oleanolic acid is 5:95 to 95:5 and the mixture contains less than 10 wt % of the natural
apolar and/or low molecular weight components.

18. (New) Blend according to claim 1 wherein the weight ratio of ursolic acid
to oleanolic acid is 15:85 to 85:15 and the mixture contains 1 to 6 wt % of the natural
apolar and/or low molecular weight components.

19. (New) Blend according to claim 4 wherein the glyceride part displays a solid fat content measured by NMR-pulse on a non-stabilised fat of less than 10 at 35°C.

20. (New) Blend according to claim 5 wherein component B is a solid fat with an N20 of more than 45.

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21. (New) Blend according to claim 20 wherein component B is a solid fat with an N20 of more than 60.

22. (New) Blend according to claim 20 or 21 wherein component A is present in an amount of 0.1 to 20 wt %, component B is present in an amount of 25 to 75 wt % and component C is present in an amount of 15 to 65 wt %.

Sub
B12
cont

23. (New) Blend according to claim 20 or 21 wherein component A is present in an amount of 0.2 to 10 wt %, component B is present in an amount of 40 to 70 wt % and component C is present in an amount of 20 to 50 wt %.